ELSEVIER

International Journal of
Food Microbiology 22 (1994) 303–305

International Journal of Food Microbiology

Author index

Adams, M.R., see Little, C.L. (22) 63
Anderson, W.A., see Little, C.L. (22) 63
Arling, V., see Warburton, D.W. (22) 277

Baranyi, J., see Mackey, B.M. (22) 227
Behling, R.G. and Wong, A.C.L.
Competitive exclusion of *Salmonella enteritidis* in chicks by treatment with a single culture plus dietary lactose (22) 1
Benedito de Barber, C., see Martínez-Anaya, M.A. (22) 249
Bernát, D., see Piecková, E. (22) 297
Bisping, B., see Denter, J. (22) 23
Bjourson, A.J., see Wilson, I.G. (22) 43
Blair, I.S., see Sheridan, J.J. (22) 105
Boogard, E., see Mackey, B.M. (22) 227
Borch, E., see Lindberg, C.W. (22) 141
Bowen, B., see Warburton, D.W. (22) 277
Britz, T.J. and Riedel, K.-H.J.
Propionibacterium species diversity in Leerdammer cheese (22) 257
Brooks, B.W., see Chandan, V. (22) 189

Cava R, R. and Hernández S, P.
Comparison of media for enumerating osmotolerant yeasts in orange juice concentrates (22) 291
Chandan, V., Fraser, A.D.E., Brooks, B.W. and Yamazaki, H.
Simple extraction of *Campylobacter* lipopolysaccharide and protein antigens and production of their antibodies in egg yolk (22) 189
Chen, H., Fraser, A.D.E. and Yamazaki, H.
Modes of inhibition of foodborne non-*Salmonella* bacteria by selenite cystine selective broth (22) 217
Cole, M.B., see Little, C.L. (22) 63
Collar Esteve, C., see Martínez-Anaya, M.A. (22) 249
Cooper, J.E., see Wilson, I.G. (22) 43
Cooper, J.E., see Wilson, I.G. (22) 55
Crawford, C., see Warburton, D.W. (22) 277

Daley, E., see Farber, J.M. (22) 33
Denter, J. and Bisping, B.
Formation of B-vitamins by bacteria during the soaking process of soybeans for tempe fermentation (22) 23
Dillon, R., Patel, T. and Ratnam, S.
Occurrence of *Listeria* in hot and cold smoked seafood products (22) 73
Doyon, G., see Ellis, W.O. (22) 173
Duffy, G., see Sheridan, J.J. (22) 105
Durzi, S., see Warburton, D.W. (22) 277

Ellis, W.O., Smith, J.P., Simpson, B.K., Ramaswamy, H. and Doyon, G.
Growth of and aflatoxin production by *Aspergillus flavus* in peanuts stored under modified atmosphere packaging (MAP) conditions (22) 173

Farber, J.M. and Daley, E.
Presence and growth of *Listeria monocytogenes* in naturally-contaminated meats (22) 33
Fernandez, P.S., see Ocio, M.J. (22) 239
Foster, R., see Warburton, D.W. (22) 277
Fox, C., see Warburton, D.W. (22) 277
Fraser, A.D.E., see Chandan, V. (22) 189
Fraser, A.D.E., see Chen, H. (22) 217

Galzy, P., see Vivier, D. (22) 207
Genigeorgis, C., see Kasrazadeh, M. (22) 127
Gilmour, A., see Wilson, I.G. (22) 43

Gilmour, A., see Wilson, I.G. (22) 55
Gonzalez-Hevia, M.A., LLaneza, J.J. and Mendoza, M.C.
Usefulness of molecular genetic markers in the typing of *Salmonella enterica* serovar Enteritidis causing a food-borne outbreak (22) 97
Gour, L., see Warburton, D.W. (22) 277

Harvey, J., see Wilson, I.G. (22) 43
Hayes, C.M., see Mackey, B.M. (22) 227
Hernández S, P., see Cava R, R. (22) 291
Hinrichsen, L.L., Montel, M.C. and Talon, R.
Proteolytic and lipolytic activities of *Micrococcus roseus* (65), *Halomonas elongata* (16) and *Vibrio* sp. (168) isolated from Danish bacon curing brines (22) 115

International Commission on Microbiological Specifications for Foods
Choice of sampling plan and criteria for *Listeria monocytogenes* (22) 89

Jacquet, C. and Reynaud, A.
Differences in the sensitivity to eight disinfectants of *Listeria monocytogenes* strains as related to their origin (short note) (22) 79
Jesenská, Z., see Piecková, E. (22) 297
Joosten, H.M.L.J., Van Dijck, W.G.F.M. and Van der Velde, F.
Evaluation of motility enrichment on modified semisolid Rappaport-Vassiliadis medium (MSRV) and automated conductance in combination with Rambach agar for *Salmonella* detection in environmental samples of a milk powder factory (22) 201

Kasrazadeh, M. and Genigeorgis, C.
Potential growth and control of *Salmonella* in Hispanic type soft cheese (22) 127
Konkle, A., see Warburton, D.W. (22) 277
Krohn, G., see Warburton, D.W. (22) 277

LaCasse, P., see Warburton, D.W. (22) 277
Lamontagne, G., see Warburton, D.W. (22) 277
Lebrihi, A., see Mathieu, F. (22) 155
Lefebvre, G., see Mathieu, F. (22) 155
Lindberg, C.W. and Borch, E.
Predicting the aerobic growth of *Y. enterocolitica* O:3 at different pH-values, temperatures and L-lactate concentrations using conductance measurements (22) 141
Little, C.L., Adams, M.R., Anderson, W.A. and Cole, M.B.
Application of a log-logistic model to describe the survival of *Yersinia enterocolitica* at sub-optimal pH and temperature (22) 63
LLaneza, J.J., see Gonzalez-Hevia, M.A. (22) 97

Mackenzie, J., see Warburton, D.W. (22) 277
Mackey, B.M., Boogard, E., Hayes, C.M. and Baranyi, J.
Recovery of heat-injured *Listeria monocytogenes* (22) 227
Marshall, D.L. and Odame-Darkwah, J.K.
Mechanism of inhibited growth of *Bacillus pumilus* by *Propionibacterium freudenreichii* subsp. *shermanii* (22) 11
Martínez, A., see Ocio, M.J. (22) 239
Martínez-Anaya, M.A., Benedito de Barber, C. and Collar Esteve, C.
Effect of processing conditions on acidification properties of wheat sour doughs (22) 249
Mathieu, F., Michel, M., Lebrihi, A. and Lefebvre, G.
Effect of the bacteriocin carnocin CP5 and of the producing strain *Carnobacterium piscicola* CP5 on the viability of *Listeria monocytogenes* ATCC 15313 in salt solution, broth and skimmed milk, at various incubation temperatures (22) 155
McDonagh, S., see Warburton, D.W. (22) 277
McDowell, D.A., see Sheridan, J.J. (22) 105
Mendoza, M.C., see Gonzalez-Hevia, M.A. (22) 97
Michel, M., see Mathieu, F. (22) 155
Montel, M.C., see Hinrichsen, L.L. (22) 115

Ocio, M.J., Sánchez, T., Fernandez, P.S., Rodrigo, M. and Martínez, A.
Thermal resistance characteristics of PA 3679 in the temperature range of 110-121°C as affected by pH, type of acidulant and substrate (22) 239
Odame-Darkwah, J.K., see Marshall, D.L. (22) 11
Oggel, J., see Warburton, D.W. (22) 277

Patel, T., see Dillon, R. (22) 73
Piecková, E., Bernát, D. and Jesenská, Z.
Heat resistant fungi isolated from soil (22) 297
Plante, R., see Warburton, D.W. (22) 277

Ramaswamy, H., see Ellis, W.O. (22) 173
Ratnam, S., see Dillon, R. (22) 73
Ratomahenina, R., see Vivier, D. (22) 207
Reverbel, J.P., see Vivier, D. (22) 207
Reynaud, A., see Jacquet, C. (22) 79
Riedel, K.-H.J., see Britz, T.J. (22) 257
Rivemale, M., see Vivier, D. (22) 207
Rodrigo, M., see Ocio, M.J. (22) 239

Sánchez, T., see Ocio, M.J. (22) 239
Schoeni, J.L., see Somers, E.B. (22) 269
Shaw, S., see Warburton, D.W. (22) 277
Sheridan, J.J., Duffy, G., McDowell, D.A. and Blair, I.S.
The occurrence and initial numbers of *Listeria* in Irish meat and fish products and the recovery of injured cells from frozen products (22) 105
Simpson, B.K., see Ellis, W.O. (22) 173
Smith, J.P., see Ellis, W.O. (22) 173
Somers, E.B., Schoeni, J.L. and Wong, A.C.L.
Effect of trisodium phosphate on biofilm and planktonic cells of *Campylobacter jejuni*, *Escherichia coli* O157: H7, *Listeria monocytogenes* and *Salmonella typhimurium* (22) 269

Talon, R., see Hinrichsen, L.L. (22) 115
Tiwari, N.P., see Warburton, D.W. (22) 277
Todd, E.C.D., see Warburton, D.W. (22) 277
Trottier, Y., see Warburton, D.W. (22) 277

Van der Velde, F., see Joosten, H.M.L.J. (22) 201
Van Dijck, W.G.F.M., see Joosten, H.M.L.J. (22) 201
Vivier, D., Rivemale, M., Reverbel, J.P., Ratomahenina, R. and Galzy, P.
Study of the growth of yeasts from feta cheese (22) 207

Warburton, D.W., Bowen, B., Konkle, A., Crawford, C., Durzi, S., Foster, R., Fox, C., Gour, L., Krohn, G., LaCasse, P., Lamontagne, G., McDonagh, S., Arling, V., Mackenzie, J., Todd, E.C.D., Oggel, J., Plante, R., Shaw, S., Tiwari, N.P., Trottier, Y. and Wheeler, B.D.
A comparison of six different plating media used in the isolation of *Salmonella* (22) 277
Wheeler, B.D. see Warburton, D.W. (22) 277

Wilson, I.G., Cooper, J.E. and Gilmour, A.
Some factors inhibiting amplification of the *Staphylococcus aureus* enterotoxin C_1 gene (*sec*$^+$) by PCR (22) 55
Wilson, I.G., Gilmour, A., Cooper, J.E., Bjourson, A.J. and Harvey, J.
A non-isotopic DNA hybridisation assay for the identification of *Staphylococcus aureus* isolated from foods (22) 43
Wong, A.C.L., see Behling, R.G. (22) 1
Wong, A.C.L., see Somers, E.B. (22) 269

Yamazaki, H., see Chandan, V. (22) 189
Yamazaki, H., see Chen, H. (22) 217

ELSEVIER

International Journal of
Food Microbiology 22 (1994) 307–308

International Journal of Food Microbiology

Subject index

Abusive temperature, (22) 127
Acid food, (22) 63
Acidity, (22) 249
Aflatoxin, (22) 173
Aminopeptidase, (22) 115
Antigen extraction, (22) 189
API Staph, (22) 43
Aspergillus flavus, (22) 173

Bacillus pumilus, (22) 11
Bacteriocin, (22) 155
Baird-Parker agar, (22) 43
Biofilms, (22) 269
B-vitamins, (22) 23

Campylobacter, (22) 189
Carnobacterium, (22) 155
Cecal bacteria, (22) 1
Chick, (22) 1
Citric acid, (22) 239
Citrobacter freundii, (22) 23
Co-culture, (22) 155
Colonization, (22) 1
Comparative/collaborative study, (22) 277
Competitive exclusion, (22) 1
Concentrated orange juice, (22) 291
Conductance, (22) 141
Curing brines, (22) 115

Digoxygenin, (22) 43

Egg yolk antibody, (22) 189
Esterase, (22) 115

Fermentation, (22) 249
Feta, (22) 207
Fish, (22) 105
Foodborne non-*Salmonella* bacteria, (22) 217
Food-borne outbreak, (22) 97
Foodborne pathogen, (22) 269
Food processing surface, (22) 269
Freezing, (22) 105

Glucono-δ-lactone, (22) 239
Growth, (22) 33
Growth inhibition, (22) 217
Growth rate, (22) 207

Halomonas, (22) 115
Heat, (22) 227
Heat resistance, (22) 239
Heat-resistant fungi, (22) 297
Hispanic cheese, (22) 127

Inhibitory action, (22) 155
Isolation procedure, (22) 277

Killing, (22) 217

L-Lactate, (22) 141
Leerdammer cheese, (22) 257
Lipase, (22) 115
Listeria, (22) 73
Listeria, (22) 105
Listeria, (22) 155
Listeria monocytogenes, (22) 33, (22) 227

Mathematical modelling, (22) 63
Meat, (22) 33, (22) 105, (22) 141
Media, (22) 227
Microbial survival, (22) 63
Micrococcus, (22) 115
Microorganism, (22) 249
Milk powder, (22) 201
Modified atmosphere packaging (MAP), (22) 173
Multipoint inoculation, (22) 43

Non-isotopic DNA probe, (22) 43

Osmotolerance, (22) 291

PA 3679, (22) 239
Pâté, (22) 33
PCR inhibition, (22) 55
pH, (22) 141
Plasmid analysis, (22) 97
Plating media, (22) 277
Predictive model, (22) 141
Preservative, (22) 127
Propionibacterium, (22) 257
Propionibacterium freudenreichii, (22) 11
Propionic acid, (22) 11
Proteinase, (22) 115

Rambach agar, (22) 201
Rapid method, (22) 201
Recovery, (22) 105, (22) 227
Resistant variants, (22) 217
Response surface methodology, (22) 173
Restriction pattern, (22) 97
Resuscitation, (22) 105
Ribotyping, (22) 97
Ropy bread, (22) 11

Salmonella, (22) 1
Salmonella, (22) 97
Salmonella, (22) 127, (22) 201, (22) 277
S. aureus, (22) 43, (22) 55
Selenite cystine *Salmonella* selective medium, (22) 217
Serotyping, (22) 97
Smoked seafood, (22) 73
Soil, (22) 297
Soybean, (22) 23
Starter, (22) 249
Survival, (22) 33, (22) 227

Tempe, (22) 23
Temperature, (22) 141, (22) 207, (22) 227
Thermal death time, (22) 297
Thermonuclease, (22) 55
Trisodium phosphate, (22) 269

Vibrio, (22) 115
Vitamin B_{12}, (22) 23

Water activity, (22) 207
Wheat sour dough, (22) 249

Yeast, (22) 207, (22) 291
Yersinia enterocolitica, (22) 63, (22) 141